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## Phenolic content and antioxidant activity of cantaloupe (*cucumis melo*) methanolic extracts

Hajar Iqbal Ismail <sup>a</sup>, Kim Wei Chan <sup>b</sup>, Abdalbasit Adam Mariod <sup>b</sup>, Maznah Ismail <sup>a,b,\*</sup>

<sup>a</sup>Department of Nutrition and Dietetics, Faculty of Medicine and Health Sciences, Universiti Putra Malaysia, 43400 Serdang, Selangor Darul Ehsan, Malaysia  
<sup>b</sup>Nutraceuticals and Nutrigenomics Programme, Laboratory of Molecular Biomedicine, Institute of Bioscience, Universiti Putra Malaysia, 43400 Serdang, Selangor Darul Ehsan, Malaysia

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### abstract

The objectives of this study were to determine phenolic content and antioxidant activity of methanolic extracts from different parts of cantaloupe (leaf, stem, skin, seed and flesh). The flesh extract afforded the highest yield ( $89.6 \pm 0.3\%$ ) whilst the lowest yield was obtained from the seed ( $13.7 \pm 0.5\%$ ) ( $p < 0.05$ ). The leaf extract showed the highest total phenolic content ( $26.4 \pm 0.3$  mg GAE/g extract) and total flavonoid content ( $69.7 \pm 3.37$  lg RE/g extract) accompanied with best antioxidant activity through all antioxidant assays ( $p < 0.05$ ). In addition, the stem extract also exhibited good antioxidant activity. Thus, these results suggest that methanolic extracts of cantaloupe leaf and stem may serve as a potential source of natural antioxidant for food and nutraceutical application.